

CLAIMS

*Sub A*

1. A composition comprising at least one transglutaminase and at least one compound which can suppress transglutaminase activity.

5 2. The composition of Claim 1, wherein said compound is an organic salt or inorganic salt.

3. The composition of Claim 1, wherein said compound is anserine or carnosine.

4. The composition of Claim 1, wherein said compound is an ammonium salt.

5. The composition of Claim 4, wherein said ammonium salt is selected from the group consisting of ammonium chloride, ammonium carbonate, ammonium hydrogen carbonate, ammonium aluminum sulfate, ammonium iron citrate, ammonium persulfate, ammonium sulfate, diammonium hydrogen phosphate and ammonium dihydrogen phosphate.

6. The composition of Claim 5, wherein said ammonium salt is ammonium chloride.

7. A pickle solution comprising at least one protein, at least one transglutaminase, at least one compound which can suppress transglutaminase activity, and water.

15 8. The pickle solution of Claim 7, wherein said compound is an organic salt or inorganic salt.

9. The pickle solution of Claim 7, wherein said compound is anserine or carnosine.

10. The pickle solution of Claim 7, wherein said compound is an ammonium salt.

11. The pickle solution of Claim 10, wherein said ammonium salt is selected from the group consisting of ammonium chloride, ammonium carbonate, ammonium hydrogen carbonate, ammonium aluminum sulfate, ammonium iron citrate, ammonium persulfate, ammonium sulfate, diammonium hydrogen phosphate and ammonium dihydrogen phosphate.

12. The pickle solution of Claim 11, wherein said ammonium salt is ammonium chloride.

13. The pickle solution of Claim 7, wherein said transglutaminase is in an amount from 20U to 1,000 U/liter of pickle solution.

14. The pickle solution of Claim 10, wherein the ammonium salt is in an amount of from 0.001 mol/liter to 0.2 mol/liter.

15. The pickle solution of Claim 11, wherein the ammonium salt is in an amount of from 0.001 mol/liter to 0.1 mol/liter.

16. The pickle solution of Claim 7, wherein said protein is selected from the group consisting of soybean protein, casein, egg white protein, whey protein, gelatin, collagen and plasma protein.

17. A method of making the pickle solution of Claim 7, comprising:  
mixing the protein, and the compound which suppresses the activity of  
transglutaminase in water; and  
adding the transglutaminase.

5 18. The method of Claim 17, wherein after said adding, the pickle solution is stored  
for a period of one to four days.

19. A method of making a processed meat comprising adding the pickle solution of  
Claim 7 to a meat.

20. The method of Claim 19, wherein said adding comprises immersing the meat into  
said pickle solution.

21. The method of Claim 19, wherein said adding comprises injecting said pickle  
into said meat.

22. A processed meat obtained by the process of Claim 19.

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